



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Single Vineyard

Conte Vistarino Winery

Costiolo

SANGUE DI GIUDA DELL'OLTREPO' PAVESE
DENOMINAZIONE D'ORIGINE CONTROLLATA

Vintage:	2013	Winemaker:	Giacomo Barbero Beppe Caviola	
Grapes:	Croatina, Barbera, Uva rara	Quick	Young ●○○○○○ Light ○●○○○○	Aged Full bodied
Growing Area:	Pietra de' Giorgi	Character:	Sweet ●○○○○○ No Oak ●○○○○○	Dry Oak
Alcohol:	7.0 % by volume	Food suggestions:	Peaches, forest fruits, creams, soft cheeses and spicy foods	



Winemaker's Notes:

Colour: Deep ruby red colour.

Nose: unmistakable fruity, fresh and with typical fresh grapes aroma.

Palate: sweet, fresh, well balanced in sweetness and acidity, smooth with delightful long mineral finish. Thanks to the low alcohol content this wine is pleasantly easy to drink and enjoyable as summer refreshing beverage.

Residual sugar: 110 gr/l.

Serving temperature: 8-10 ° C.

Cellaring: drink young.

Vineyard Information:

Sweet wine, in Oltrepo' tradition, was a must till the end of 60s. Women getting around in the area was so happy to meet farmers offering to them a pleasant refreshing sweet drink may be paired with some cookies. Nowadays the tradition is still alive and, honestly, in the last times so trendy. Costiolo is the Vistarino Sangue di Giuda, very traditional but able to suit the needs of modern consumers. Not too much sweet but very delightful.

Difference is.....

Red, sweet and fizzy: what else!

Chill it and enjoy without moderation.